

Crystalline  $\alpha$ -Lactalbumin: An Improved Method for Its Isolation. Sulfur Distribution

By William G. Gordon, William F. Semmett and Jacob Ziegler

The method recently reported for the isolation of crystalline  $\alpha$ -lactalbumin from cows' milk whey has been modified. The present procedure is simpler and gives much better yields.

It has been found that all the sulfur in  $\alpha$ -lactalbumin is present as cystine and methionine.

## Experimental

Preparation of Crystalline a-Lactalbumin.—Starting with 15 gallons of raw skimmed milk, the procedure previously described is used to remove case in and crude whey globulin, and to crystallize  $\beta$ -lactoglobulin. The clear, yellow supernatant liquid (91.) at  $\beta$ H 5.2, from which the  $\beta$ -lactoglobulin crystals were centrifuged, is adjusted to pH 4.0 by the dropwise addition of N HCl. A relatively small precipitate, which contains  $\alpha$ -lactalbumin, is formed, but it is not removed at this point. Ammonium sulfate (187 g. per liter) is added until a concentration of 1.3 M is reached, whereupon more  $\alpha$ -lactalbumin is precipitated. The precipitate is centrifuged off, and the supernatant fluid is discarded.<sup>2</sup> The precipitate is suspended in about 600 ml. of H<sub>2</sub>O, and N NH<sub>4</sub>OH is added dropwise to pH 8.0. Practically all the protein dissolves, although the solution may still be turbid. The solution is clarified by filtration through a thin layer of diatomaceous silica, and the clear filtrate is adjusted to pH 4.0 by the dropwise addition of N H<sub>2</sub>SO<sub>4</sub>, with efficient stirring. The precipitated α-lactalbumin is centrifuged off, and the supernatant fluid is discarded. Crystallization and further purification are carried out as described before, except that reprecipitations are done at pH 4.0 instead of

4.6. The yield of once recrystallized  $\alpha$ -lactalbumin is 18.5 g. (anhydrous, salt-free basis). This may be increased by about 20%, as indicated in footnote 2. The yield of  $18.5 \, \mathrm{g}$ . is more than four times that previously reported. Crystalline  $\alpha$ -lactalbumin isolated by this procedure is electrophoretically homogeneous at  $\rho$ H 8.5; its mobility at this pH, under the same conditions used before, is -4.2, a figure identical with that obtained for the original preparation.

Sulfur Distribution.—The total cystine-cysteine content of  $\alpha$ -lactal burnin was determined in both 6 N HCl and HClurea hydrolyzates³ by means of the phosphotungstic acid reaction as used by Kassell and Brand.⁴ Slightly higher results  $(6.4 \pm 0.1\%)$  were obtained with the HCl-urea hydrolyzates than with HCl alone  $(6.3 \pm 0.1\%)$ . Although about 1.5% cysteine was found in the HCl-urea hydrolyzates, it is probable that this was formed as a result of interaction of cystine and tryptophan<sup>5</sup> ( $\alpha$ -lactalbumin contains about 7% tryptophan<sup>1</sup>). Sulfhydryl groups in unhydrolyzed  $\alpha$ -lactalbumin could not be detected with the nitroprusside test even when the protein was dissolved in 8 M guanidine hydrochloride solution. In this respect,  $\alpha$ -lactalbumin resembles lysozyme and chymotrypsinogen.5

The methionine content of  $\alpha$ -lactal burnin was found to be  $0.95 \pm 0.05\%$  by the method of Bakay and Toennies.

Thus, the total sulfur of  $\alpha$ -lactalbumin, 1.91%, is satisfactorily accounted for in terms of cystine (6.4% cystine = 1.71% S) and methionine (0.95% methionine = 0.20% S).

(6) B. Bakay and G. Toennies, ibid., 188, 1 (1951).

EASTERN REGIONAL RESEARCH LABORATORY AGRICULTURAL RESEARCH ADMINISTRATION BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY Philadelphia 18, Pennsylvania

<sup>(1)</sup> W. G. Gordon and W. F. Semmett, This Journal. 75, 328 (1953)

<sup>(2)</sup> The supernatant fluid contains additional α-lactalbumin. If maximal yields are sought, the ammonium sulfate concentration is increased to 2.0 M, whereupon a second large precipitate separates. This is handled in the same way as the first precipitate at 1.3 M. The final yield of α-lactalbumin can be increased by about 20% if this fraction is worked up.

<sup>(3)</sup> E. Brand and B. Kassell, J. Gen. Physiol., 25, 167 (1941).

<sup>(4)</sup> B. Kassell and E. Brand, J. Biol. Chem., 125, 115 (1938) (5) H. S. Olcott and H. Fraenkel-Conrat, ibid., 171, 583 (1947).